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BARKEEPERS'

READY

Reference.

Price, - $1.50

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BARKEEPERS'
Ready Reference

CONTAINING

One Hundred Valuable Recipes
FOR MIXED DRINKS.

ALSO,

Recipes for Cooking Oysters and Game.

WITH

A LIST OF HOUSES FROM WHICH TO OBTAIN ALL THINGS IN THE SALOON TRADE, FROM A CASK OF BRANDY TO A COMMON STRAW THROUGH WHICH YOU DRINK YOUR COBBLER.

PRICE, - - - $1 50.

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A. V. BEVILL,
Agent for Western States.
1871.

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By A. V. BEVILL,

In the office of the Librarian of Congress, at Washington.

INTRODUCTION.

We have found in our business travels, for the past ten or twelve years, that almost all saloon men are willing to mix you any kind of drink you wish, but have no knowledge of how it is to be done.

We also find they are often at a loss to know where to get supplies for the bar, and by what name to order.

With these facts in view we have published the BARKEEPERS' READY REFERENCE, and think if it is consulted it will prove a good

friend in time of need. We give the names of none but the best houses, and feel confident that our friends and patrons will have justice done them, not only in quality but in quantity for their money. The recipes we give are all good, and come from experienced bar tenders, not only in America, but from Europe and other countries.

From time immemorial the human family have indulged in strong drink. We find by the Bible that Father Noah went so far as to get drunk, and require sleep to work off the effect of the liquor, before he was able to instruct and advise his sons how to act in the great drama of life, of

which they alone were the surviving stars. We are as prone to drink as the sparks are to fly upward; have been, are, and will be as long as there is strong drink for us to indulge in. The wild red man loves his fire water, the Irishman his whisky, the Dutchman his beer, and the French their wine.

But the Americans. Why, they love all at once. And as it is inconvenient to drink so often, they have them mixed, and take them in the shape of smashes, toddies, julips, cocktails, and many other names which we will mention in due time. We do not pretend to say that it is right to partake of strong drink,

neither do we say it is wrong. We leave that to the sober, better thoughts of those who have lived longer and seen more. But this we do say, and from actual experience, that it is worse than suicide to drink the miserable compounds of impure and poisonous liquors that are sold at such low figures that you get a good sized *quart* for a *dram*. Beware of cheap drinks, cheap liquor in any shape, and *especially old Bourbon whisky at one dollar* per gallon. It costs twice that to make it, and as much more to hold it long enough to give it age, as we would say, and that peculiar mellow taste so agreeable to all good judges of the article.

As this book is intended for those engaged in the liquor business, perhaps a few hints in regard to the selection of stock would not be out of place.

First. Never purchase low proof whisky.

Second. Never purchase a high colored whisky unless you know its age, and then get all the money you have ready for delivery, for it costs much and will not be appreciated by many of your customers.

Third. Always purchase your wines and liquors in bond if possible.

Fourth. If you want to keep a first-class place, get first-class liquors,

first-class help, and charge first-class prices. In this way you will succeed and in no other.

We have collected in the last ten years of our travels recipes from some of the best compounders and mixers of drinks in almost all the cities in this and the old country, and if they are carefully followed out we know that they will not only give satisfaction to the drinking public, but will add to the bar keepers' wealth and respectability.

We have endeavored to put the recipes in plain English, so as to be understood by all, and hope that this, our humble effort, may prove a guide

to many a novice in the business, and place him in the way to earn an honest living.

Respectfully,

THE AUTHOR.

Mixed Drinks.

No. 1.

BRANDY PUNCH.

(Large bar glass)

1 tablespoon full of syrup, any flavor you wish.
2 tablespoons full of white sugar.
½ gill of water.
1 " good brandy.

Dress with orange, pine apple or berriès. Fill the glass up with ice, and shake well. Use a straw.

NOTE.—In making hot punch always put in the liquor first. Cold punch the reverse.

No. 2.

Same as above with the addition of ½ wine glass of rum.

No. 3.

SOUTHERN PUNCH.

(Large glass.)

1 wine glass of brandy.
½ " " Jamaica rum.
½ " " good Robison county whisky.
½ wine glass of water.
¼ of one lemon.

Ice. Shake well. Dress with berries, if you have them, and use straw.

No. 4.

Make the above a Hot Punch if you wish by using hot water instead of cold; or, what is better, hot tea.

No. 5.

IRISH WHISKY PUNCH.

$\frac{1}{3}$ Irish whisky.
$\frac{2}{3}$ boiling water.
Sugar and lemon to the taste. Nutmeg if liked.

No. 6.

To make a cold punch. Mix with hot water and set it by to cool. You will find it much better.

No. 7.

SCOTCH WHISKY PUNCH.

(Small glass.)

Same as Irish whisky, except to use Scotch whisky.

NOTE.—To get the real flavor of a lemon rub your sugar over the skin until you get it saturated with the oil, then use the sugar.

No. 8.

SOUR PUNCH.

(Large glass.)

Juice of one lemon, or two lemons.
1 wine glass full of Bourbon whisky.
1 table spoonful of sugar.
2 wine glasses full of hot tea.

No. 9.

GIN PUNCH.

(*Large glass.*)

1 wine glass of good gin.
1 teaspoonful syrup, (raspberry.)
2 " " white sugar.
½ small lemon.
2 slices of orange.

Fill with ice, and shake well. Use straw.

No. 10.
SHERRY PUNCH.

(Large glass.)

2 wine glasses of sherry.
1 table spoonful of sugar.
¼ of an orange.
½ " lemon.

Fill with ice. Shake well. Use a straw.

No. 11.

CLARET PUNCH.

Same as for Sherry Punch, and, if you like, flavor with vanilla.

No. 12.
PINE APPLE PUNCH.

(Use large glass.)

1 wine glass of sherry wine.
½ " " Jamaica rum.
1 small slice of pine apple.
¼ of a small lemon.

Sweeten to the taste. Ice, and shake well.

No. 13.

ROARING LYON.

(*Use large glass.*)

½ of a large lemon.
1 table spoonful of white sugar.
½ of pony glass of curacoa.
1 spoonful of raspberry syrup.
Ice, and shake well.

No. 14.

HOB NOB PUNCH.

1 wine glass of Bourbon whisky.
½ sherry wine and ½ of rum.
Fill up with hot water, and grate on nutmeg.

No. 15.

WHITE PUNCH.

(Use large glass.)

1 spoonful of white sugar.
2 " water.
1 small glass of rum.
1 " brandy.

Fill up with milk and shaved ice. Grate nutmeg on top.

No. 16.

HOT PUNCH.

Same as White Punch, without ice.
Milk hot.

No. 17.

NEW IDEA PUNCH.

½ of one orange.
2 wine glasses of hard cider.
1 large spoonful of brandy.

Fill up with hot water, and grate nutmeg on top.

No. 18.
OLD WOMAN'S PUNCH.

(Use large glass.)

Take ½ glass of cold tea.
" ½ of a lemon.
" 1 wine glass of arrack.
" 2 " " port wine.

Sweeten to the taste. Ice, and shake well.

No. 19.

GREEN TEA PUNCH.

(Use large glass.)

1 wine glass of hot tea.
½ " good brandy.
½ of a small lemon.
1 spoonful of rum.
Fill up with water.

No. 20.

CANADA PUNCH.

Same as Green Tea punch, except to use rye whisky instead of tea.

No. 21.
EGG NOGG.

1 table spoonful of sugar.
1 " " water, (cold.)
1 egg.
1 wine glass of brandy.
¼ rum.
⅓ of a tumbler of milk.

Fill up with water and ice. Shake well and grate nutmeg on top.

No. 22.

HOT EGG NOGG.

Same as ordinary Egg Nogg, except to use hot milk and water.

No. 23.

EGG AND SHERRY.

Break the egg in a glass of sherry without breaking the yolk.

No. 24.
GENERAL HARRISON'S EGG NOGG.

1 egg.
1½ spoonful of white sugar.
Fill the tumbler with cider and ice, and shake well.

No. 25.

SHERRY EGG NOGG.

1 tablespoonful of sugar.
1 egg.
3 glasses of sherry wine.

Fill up with milk and ice, or, if you wish, hot water and milk. Shake well and grate nutmeg on top.

No. 26.

MINT JULIP.

(Large glass.)

1 teaspoonful of fine white sugar, about twice that amount of water. Rub the mint well into it. Then add brandy to suit the taste. A little Jamaica rum and orange peel.

Fill up with ice, and use a straw.

No. 27.

GIN JULIP.

Same as Mint Julip, except to use gin in place of brandy.

No. 28.

PINE APPLE JULIP.

Same as Mint Julip, except to use pine apple instead of mint.

No. 29.

WHISKY JULIP.

Same as Mint Julip. But omit all kind of fruit.

No. 30.

BRANDY SMASH.

(Small glass)

1 teaspoonful of sugar, (white.)
Same of water.
1 wine glass of good brandy.
Sprig of mint. Ice, and use a straw.

No. 31.

GIN SMASH.

(*Small glass.*)

Same as Brandy Smash.

No. 32.

WHISKY SMASH.

Same as Brandy Smash. But no fruit.

No. 33.

WHISKY SMASH No. 2.

1 teaspoonful white sugar.
1 " sour cider.
1 wine glass of good whisky.
Ice, and mint.

No. 34.
BLIND TOM.

(Large glass.)

1 teaspoonful of white sugar.
2 " sour beer or ale.
½ " grated chocolate.
1 wine glass of good whisky.

Fill up with hot water, and grate nutmeg on it.

No. 35.
TWO-THIRDS.

(Small glass.)

⅓ good whisky.
⅓ " bitters.
⅓ hot water.

Sugar if you wish, and grate nutmeg on top.

No. 36.

SHERRY COBBLER.

(*Large glass.*)

1 teaspoonful of sugar.
Slice or two of orange or lemon.
About 2 wine glasses of good sherry.
Fill with ice, and shake well. Use a straw.

No. 37.

CATAWBA COBBLER.

(*Large glass.*)

Same as Sherry Cobbler, except use catawba wine and twice the amount of sugar.

No. 38.

HOCK COBBLER.

(Large glass.)

Same as Catawba Cobbler, using Hock instead of Catawba.

No. 39.

CLARET COBBLER.

Same as Hock, using claret wine.

COCKTAILS.

In making cocktails always use a cocktail bitter, and not the common stomach or Stoughton, as cocktail bitters are made of spices, and give that pure racy taste that you cannot get from an herb bitter. There are some very good cocktail bitters that come cheap enough to be used by all good first-class bars, and you should never be without them, as it takes but a few drops to flavor a real good cocktail that would taste flat without it. We name—

Bogart's.
Angostoria, (imported, but fine.)
Brady's Cocktail Bitters.
Golden " "

All of which are very fine, and to be relied on at all times as pure and good.

No. 40.

PEACH BRANDY COCKTAIL.

(*Small glass*)

1 spoonful of fruit syrup.
1 wine glass full of peach brandy.
A dash or two of bitters.
" " curacoa.
Fill with ice, and shake well.

No. 41.
GIN COCKTAIL.

(Small glass.)

½ spoonful of syrup, (or a spoonful of sugar.)
A dash or two of bitters.
1 wine glass full of gin.
½ spoonful of curacoa.
Small piece of lemon peel.

Fill with ice. Shake well, and strain off in a glass.

No. 42.

WHISKY COCKTAIL.

Made the same as Gin Cocktail, using whisky in place of gin.

No. 43.

BRANDY COCKTAIL.

Make same as Gin Cocktail, using brandy instead of gin, and a little more syrup, with a drop or two of the juice of the lemon.

No. 44.

CIDER COCKTAIL.

(*Small glass.*)

1 spoonful of sugar.
A dash or two of bitters.
Fill up with hard cider and ice. Shake well, and drop on some lemon peel.

No. 45.
STONE FENCE.

(Small glass.)

½ whisky.
½ hard cider.

No. 46.

SODA COCKTAIL.

(*Large glass.*)

Same as Cider, using bottled soda.

No. 47.
DUTCH COCKTAIL.

(Large glass.)

½ glass of lager beer.
½ bottle of soda water.
Dash with bitters, and drink at once.

No. 48.

HALF AND HALF.

(*Large ale glass.*)

½ porter.
½ ale.

No. 49.

SPRING CHICKEN.

(Small glass.)

Wine glass of good whisky.
½ spoonful of bitters.
½ " essence of ginger.
Hot water.

No. 50.

SHERRY SANGAREE.

(Small glass.)

Wine glass of sherry.
1 spoonful of sugar.
Plenty of ice and nutmeg.

Grate the nutmeg on after you have shaken the wine and ice.

No. 51.
BRANDY SANGAREE.

(Small glass.)

Made the same as Sherry Sangaree, but should have more sugar, and a small dash of bitters.

No. 52.

PORTE WINE SANGAREE.

(Small glass.)

Same as Sherry, except to use about one-half wine glass more of wine.

No. 53.

GIN SANGAREE.

Same as Sherry, using gin. No nutmeg. Dash with bitters.

No. 54.

ALE SANGAREE.

1 spoonful of sugar.
1 wine glass of water.
Fill up with ale, and grate nutmeg on top.

No. 55.

PORTER SANGAREE.

Same as Ale Sangaree, using porter in place of ale.

No. 56.

MILK SANGAREE.

(Large glass)

2 wine glasses of sweet milk.
½ wine glass of water.
Fill up with sherry wine. Ice and shake well. Nutmeg on top.

No. 57.

BRANDY TODDY.

(*Small glass.*)

1 teaspoonful of sugar.
½ wine glass full of water.
½ " " brandy.
Ice, and stir or shake.

No. 58.

HOT BRANDY TODDY.

Made the same way, using hot water instead of ice.

No. 59.
APPLE TODDY.

(*Small glass.*)

1 teaspoonful of sugar.
1 wine glass of apple brandy.
½ of a well baked apple.

Fill with hot water, and grate nutmeg on top.

No. 60.

APPLE JACK.

(*Large glass*)

One well roasted apple. Rub it through a seive, or, what is better, have a bowl full prepared and on hand.

1 wine glass of good whisky.
1 slice of lemon peel.
1 spoonful of sugar.
Dash of cocktail bitters.

Fill with hot water, and grate on nutmeg.

No. 61.
HOT WHISKY SLINGS.

(Small glass.)

Made with 1 wine glass of whisky. Sugar if you like.

Fill up the glass with hot water, and grate nutmeg on top.

No. 62.

GIN SLINGS.

(*Small glass.*)

Same as Gin Toddy, with nutmeg or mace on top.

No. 63.
FRENCH EYE-OPENER.

(Small glass)

⅓ good brandy.
⅓ cocktail bitters,
⅓ curacoa.

No. 64.
GO SLOW.

(*Small glass.*)

½ wineglass of rum.
1 spoonful of sugar.
Yolk of an egg.
A few drops of lemon juice.

Fill with hot water in which you have boiled a few cloves (6), coriander seed (6), and a piece of cinnamon to the pint.

No. 65.
HIGH FLYER.

(Small glass.)

½ brandy.
½ maraschino.
Dash with bitters.

No. 66.

TOM AND JERRY.

Use a large bowl to make your mixture in.

5 lbs. of white sugar.

12 eggs.

½ glass of good rum.

1 teaspoonful of ground cinnamon.

½ " cloves.

½ " allspice.

Beat the white of the eggs until they will stand alone when piled up. Beat the yolks until thin as water. Then mix them together. Add the spice and rum, and thicken up with the sugar, stirring well all the time. Serve it in small bar glass as follows: To one table spoonful of the mixture, add 1 wine glass of brandy. Fill up with hot water, and grate nutmeg on top.

If you will mix ½ brandy, ¼ rum and ¼ good whisky, dashed with bitters, and keep it on hand, you will find it better than brandy plain, and much preferred.

A teaspoonful of cream of tartar should be put into the bowl of mixture to keep the sugar from settling to the bottom.

No. 67.

CONDUCTOR'S EYE WATER.

(*Large glass.*)

Yolk of a fresh egg.
1 teaspoonful of honey.
A dash of bitters.
Also with curacoa.

Fill with hot Burgundy. Stir well together. Grate nutmeg on top.

No. 68.

CIDER CREAM.

(In twelve drinks.)

1 quart of good cider.
1 bottle of soda water.
2 glasses of sherry wine.
1 wine glass of brandy.
Juice of ½ lemon.

Sugar to taste. Strain into glasses, and grate in nutmeg.

No. 69.

CUCUMBER HASH SMASH.

Peal 1 fine large cucumber, slice it up in a bowl and add three spoonfuls of sugar, or more if you wish ; pour on claret wine until all the sugar is dissolved. Then put in 1 quart of good whisky, and dash well with bitters. Serve in wine glass after you have stirred it.

No. 70.

GERMAN HALF AND HALF.

(Large glass.)

½ Rhine wine.
½ seltzer water.

No. 71.

PEACH AND HONEY.

1 spoonful of strained honey.
1 wine glass of peach brandy.
Stir up, and drop in a piece of ice; or use with hot water, if preferred.

No. 72.

GIN AND PINE.

Split up some green pine into small splints and put into your decanter of gin. It should lay 12 hours before you use it. It is much liked by some.

No. 73.

ABSINTHE.

(Small glass.)

Set a liquor glass of Absinthe in your bar glass and drop the water in it, drop by drop, until the glass is full. You should be careful with this, as it is injurious to some persons.

No. 74.

HOT RUM SPICED.

(Small glass.)

1 spoonful of sugar.
1 wine glass of Jamaica rum.
1 teaspoonful of mixed spices.
½ spoonful of butter.

Fill up with hot water, and grate nutmeg on top.

No. 75.

BRANDY AND BITTERS.

Hand your customer the glass with a piece of ice, and the bottle. Also, the bitters.

No. 76.

PONY BRANDY.

Fill the glass with brandy and hand to customer. The best of brandy should be used. No ice.

No. 77.

BRANDY AND GIN.

Brandy straight, dashed with gin syrup.

No. 78.

SHERRY AND EGG.

1 wine glass of good sherry.
1 egg.

No. 79.
FRENCH LEMONADE.

(For two quarts.)

3 large lemons, cut and mashed.
The white of two eggs.
9 large spoonfuls of white sugar.

Beat well together; add three pints of water, and fill up with ice. Grate nutmeg on top, and serve in large glasses with some of the cream on each glass.

No. 80.

HOT LEMONADE.

Hot lemonade can be made the same as French Lemonade by substituting hot water instead of ice.

No. 81.

LEMON AND SHERRY.

Made the same as French lemonade, adding $\frac{1}{2}$ pint of sherry, and leaving off the same amount of water.

No. 82.

TO MAKE SARSAPARILLA BEER.

One pound of Spanish Sarsaparilla, boil in water for five hours; add water enough to have two gallons. Add to this 16 lbs. of loaf sugar and 10 ounces of tartaric acid.

To large bar glass put one tablespoonful of this syrup. Fill with water and put in ½ teaspoonful of soda.

No. 83.

PLAIN GINGER BEER.

1 tablespoonful of ginger.
1 " cream of tartar.
1 pint of yeast.
1 pint of mollasses.
6 quarts of water.

When it begins to ferment, bottle, cork and tie it well.

No. 84.
ROYAL GINGER BEER.

10 lbs. of loaf sugar.
½ " lemon juice.
½ " honey, (strained.)
¾ " ginger root, (bruised.)
9 gallons of water.
3 pints of yeast.

Boil the ginger for half an hour in 1½ gallons of water, then add the rest of the water and other ingredients and strain it. When cold add the white of one egg, beaten, and ½ ounce of essence of lemon. Let it stand four or five days and then bottle it. It will keep for three months.

(NOTE.)—Never use anything but stone bottles for beer of this kind, for glass will not only break but admits too much light, and spoils the beer.

No. 85.
SHAM CHAMPAGNE.

One lemon sliced.
1 tablespoonful of tartaric acid.
One ounce of rare ginger.
1½ lbs. of white sugar.

Add 2½ gallons of boiling water, and 1 gill of yeast. Let it stand in the sun through the day, and at night after it cools, bottle it and let it stand two or three days before you use it.

No. 86.
PLAIN LEMON SYRUP.

½ lb. of white sugar.
1 pint of lemon juice.
Boil ten minutes.
Strain and bottle, corking tight.

You should always have this on hand, as it is a fine flavor for many drinks.

No. 87.

RASPBERRY VINEGAR.

One gallon of good ripe berries, mashed well. Press the juice through a linen bag. Add to each pint of juice ½ pint of pure cider vinegar, and ½ lb. of loaf sugar. Mix the vinegar and juice first, and boil them, stirring in the sugar slowly. To each 2 lbs. of sugar add the white of an egg. Boil and skim until you get off all the scum. Strain off clear, and when cold bottle it.

This is very fine to flavor many mixed drinks, or good for temperance folks, diluted with water and ice.

Seal the bottles and keep them in a cool place.

No. 88.
RED CHAMPAGNE.

Six quarts of ripe currants, mash well. Melt 9 lbs. of white sugar in three gallons of soft water. Boil the water and sugar together until you can skim off all the scum. Then pour it hot over the currants. When it is nearly cold add about 1 gill of good yeast. Then strain off after it has worked for two days into a clean cask. Put into it a few chips of izinglass. Let it remain in the cask for three weeks before you bottle. Put into each bottle a lump of refined sugar or a large raison. Cork and tie well and lay the bottles on the sides in your cellar.

No. 89.

CIDER.

To keep cider good is one thing, but to make good cider out of bad is quite another. It cannot be done, and you only waste your time with it. To keep good cider put a large handful of good hops into the barrel and let it work off the pumice. Fill up the barrel as it runs out at the bung with clean rain water, for if you use cider you will never get done fermenting. When it ceases to send up pumice rock off into a clean cask, smoked with sulphur, and put it away in a cool dry cellar. It will keep for years.

No. 90.

CIDER PUNCH.

1 gallon of cider, hot.
1 lb. of good fresh figs.
½ " white sugar.
White of 2 eggs.
Grate nutmeg on top, and serve hot.

No. 91.

MULLED CIDER.

1 pint of cider.
2 spoonfuls of white sugar.

A small piece of lemon rind. Heat a clean poker hot and hold it in the mug. Nutmeg if you wish.

No. 92.
CIDER AND SHERRY.

½ cider.
½ sherry. with one egg.

No. 93.

CIDER FLIPP.

(*Small glass*)

1 wine glass of hard cider.
1 spoonful of white sugar.
3 cloves.
Small piece of mace.
Fill with hot water and drink.

No. 95.
RED HOT.

(Small glass.)

Good for a cold, or to use as a night-cap.

Wine glass of hard cider.
1 spoonful of ground ginger.
1 spoonful of brown sugar.
White of one egg, well beat up.
Two or three cloves.

Fill up with hot water, and grate nutmeg on top.

This is an excellent drug to sweat off a cold, and should be used with caution, just before going to bed, or when persons do not have to expose themselves to the weather.

No. 96.

LATE DODGE.

(*Small glass.*)

1 wine glass of good brandy.
Dash with bitters.
1 spoonful of sugar.
1 " honey.
1 " sharp vinegar.
1 " butter.

Set the brandy on fire, and hand it to your customer. This drink is of French origin, and is sometimes called French Cream.

No. 97.
LITTLE JOAKER.

(Small pony glass)

Is made with brandy, sugar and butter. Set on fire. and hand to your customer.

No. 98.

TIP TOP.

(*Small glass.*)

1 pint of good rich cream.
White of two eggs, well beat.
3 tablespoonfuls of white sugar.

Stir into it carefully ½ pint of Sherry wine. Serve in a small bar glass, with nutmeg on top, and ice in the summer, or hot water in winter. This is a favorite with the ladies, and is often called Sherry Egg Nogg.

Be careful and beat the eggs, sugar and cream well together before you put in the wine, or it will curdle.

No. 99.

BUTTER MILK, PLAIN.

(*Large glass.*)

Serve this when fresh, with nothing but a lump of ice in the glass.

No. 100.

MILK AND HONEY.

(Large glass.)

Fill the glass ½ full of good rich milk, stir in one large spoonful of nice strained honey. Ice, and shake until it froths up well. Grate on nutmeg, and put a fly in it if you wish. This is very fine.

RECIPES

FOR

Cooking Oysters, Game, Etc.

VENISON STEAK, BROILED.

Cut your steak about one inch thick. Wash clean, and broil over a clear fire until well done. Game should never be rare. Salt and pepper to your taste, and dress with fresh butter.

BROILED QUAILS.

Split down the back of the Quails, and serve same as you would a Venison steak.

OYSTER STEW, (FRENCH.)

(For four persons)

Take four dozen nice Oysters, wash them clean. Put them into cold water. Take the juice and pour into ½ pint white wine, (sherry,) and juice of two lemons, (no skin,) and grate on a little nutmeg. When it comes to a boil, drain the oysters out of the water and put them to the stew. Take off immediately, and serve on toast bread at once.

This is an excellent dish, and gives general satisfaction.

OYSTER STEW, (PLAIN.)

(*Soup for two.*)

Take about two dozen good large Oysters, draw off the liquor and put them into the chafing dish or stew pan, with about ¼ lb. of fresh butter, and let them simmer a moment in that, then put in the juice and ½ pint of rich milk, and let them come to a boil. Stir well to keep them from scorching. Take off, season, and serve hot.

FRIED OYSTERS.

Take the largest and freshest Oysters, as salt Oysters are not good fried. Wipe them dry and dip each oyster into a batter of the yolk of eggs, beat up well with cream, half and half. Then dip it into grated crackers or bread crumbs. Have your frying pan nearly full of equal parts of butter and lard, boiling hot. Dip the oyster in and cook until light brown. Use no salt on them.

BROILED OYSTERS.

Take the largest and finest Oysters you can get. See that your grid-iron is scraped clean. Rub the bars well with butter, and broil over a clear fire with no smoke. Be careful not to let the Oysters burn, turn them carefully so as not to tear them, place them on toast in a hot plate, pepper and salt them to taste.

LIST OF FURNISHING HOUSES.

Miller & Brother, China and Glassware.
J. A. Monks & Sons, Bourbon Whisky, &c.
Evans, Bro. & Co., Tobacco.
Chas. P. Wiggins, Brady's Bitters, Schnapps, etc.
Judy & Co, Oysters and Game.
Brunswick & Co., Billiard Tables.
C. H. Lamoreaux, Printing, 204 N. Third street.

For particulars and list of goods see back part of book.

BARKEEPERS' SPECIALTIES.

CHINA AND GLASSWARE.

MILLER & BROTHER have the largest and best selected stock of Glass and China ware for bar fixtures and Restaurants we have found in the western country. They also have extensive arrangements for engraving all kinds of glass ware, either with your full name, or any appropriate ornaments, at the lowest cash figures. In their advertisement you will find a full and complete list of Bar fixtures and glass ware, which they will pack with care and send to any part of the country, C. O. D. or otherwise, on giving satisfactory reference.

TOBACCOS.

EVANS, BRO. & Co. have had great experience in purchasing and manufacturing the raw material, and from the extensive

trade they have built up. we feel assured their goods will in all cases give satisfaction.

Further on you will find their card, with names of their favorite brands.

LIQUORS.

J. A. MONKS & SONS, one of the oldest and most substantial Liquor Houses in the West, and having control of several distilleries in Kentucky, can at all times furnish the best brands of Bourbon and other whiskies. In the following pages you will find a list of some of their favorite brands, which they propose to sell as low as any house in the western country to the trade, and on as good terms, with proper references.

MILLER & BROTHER,

No. 504 North Fourth Street,

Wholesale and Retail Dealers in

CHINA, GLASS,

AND

EARTHENWARE.

BAR FIXTURES OF ALL KINDS.

A full assortment always on hand.

Whiskey Tumblers,	Punch Tumblers.
Ale "	Wine "
Pony Glasses,	Wine Glasses,
Sherry "	Claret "
Hock "	Cocktail "

Champagne Glasses, white,

" " colored, 4 colors,

Tom and Jerry Mugs, from $2 to $10 per doz.

Bar Pitchers, from $1 50 to $6 each,

Bitter Bottles, plain and colored,

Patent Labelled Bar Decanters and Bitter Bortles.

Wine Bottles,

Punch Pitchers, all sizes,

Punch Bowls, from $2 to $40 each,

Tom and Jerry Bowls, from $1 25 to $40 each,

Spice Stands,
Cracker Bowls,
Sugar " "
Beer Mugs,
" Tumblers,
Candy Jars,
Tobacco Jars,
Syrup Bottles,
Looking Glasses,
Lemonade Glasses,
Lemon Dishes,
Egg "
Straw Holders,
Julep Straws,
Glass Julep Tubes,
Julep Tumblers,
Lemonade Tumblers,
Soda Tumblers,
Spoon Holders,
Oyster Bowls,

Spittoons, very large, Oyster Plates,
" small, Casters,
We also have a special article of
HEAVY BAR TUMBLER,
Which looks very large and holds very little, used by all the
First Class Saloons in St. Louis.
Send for a sample.
Glass Vases, China Vases,
Match Stands, Lamps,
Chandaliers, Bar Spoons,
Lava and Bronze Ornamental Figures,
Julep Strainers, Shakers,
Sugar Shells, Muddlers,
Pepper and Nutmeg Bottles, white and col'd.
We also have a Glass Engraver, and can furnish parties with engraved glassware of any kind at the shortest notice. Such as engraving Glassware of all kinds with Wreaths, Initials, or Monograms, or can match any piece of engraving by having a sample sent us.
MILLER & BROTHER,
504 N. Fourth Street,
ST. LOUIS, MO.

J. A. MONKS & SONS,

Wholesale Dealers in

Pure Copper Distilled Kentucky

BOURBON WHISKIES,

711 N. Second St., - ST. LOUIS, MO.

COPPER DISTILLED BOURBON WHISKIES.

OLD STYLE HAND MASHED.

G. Cheatum, Bourbon county, Kentucky.
Geo. Pugh, " " "
S. Ewalt, " " "
A. Barton, " " "
J. T. Redmond, " " "
J. Duncan, " " "
Snapp & Johnson " " "
Lewis Hunter, " " "

HAND MADE SOUR MASH.

E. C. Berry, Daviess county, Kentucky.
T. J. Monarch, " " "

SWEET MASH, COPPER WHISKIES.

B. K. Reynolds, Boyd Station, Harrison county, Ky.
Mattingly & Bro., Oakland Distillery, Jefferson county, Ky.

Buckner & Bedford, Paris Distillery, Bourbon county, Ky.
Ford & Hutchinson, Bourbon county, Ky.
Ashland Distillery, Turner, Clay & Co., Lexington, Ky.
Jno. D. Hinde, Lexington Distillery, Fayette county, Ky
John Howard Bourbon county, Ky.
Appleton & Co , Boone county, Ky.
Dan'l Boone, " " "
Bowen & Wyatt, Shawhan Station, Bourbon county, Ky.
T. & J. W. Gaff & Co., Aurora, Indiana.
Peck; Van Hook & Co , Cynthiana, Ky.

OUR BRANDS, SWEET MASH.

M. & S. Bourbon—Lane Spring
" " " Licking Valley.
" " " Douglass Elk Horn.
" " " Maple Creek.

BRANDIES, GINS, &C.

Apple Brandy.
Peach "
Cherry "
Seignette " (Imported)
Vineyard Props. "
Holland Gin, (different brands.)
N. E. Rum.
St Cr. "
Jam. "
Scotch Whisky. (Ramsay.)
" " (Stewart's,)
Irish " (Wise.)

WINES.

Sherry Wine. (Amontellado, old and fine.)
" " (Duff Gordon.)
Crown. "
Md. Wine. (Colli)
" " (Star *)

CLARET WINE IN BOXES.

St. Julien.
St. Estephe.
Cantenac.

PORT WINE.

Pure Juice.
Burgundy.
Crown.

PREMIUM TOBACCO WORKS.

EVANS, BRO. & CO.,

MANUFACTURERS OF

FINE CUT CHEWING AND FANCY SMOKING TOBACCO,

710 N. Second St., St. Louis, Mo.

OUR BRANDS.

FINE CUT CHEWING.

Sun Beam, Golden Moss.

KILLICKINICK SMOKING.

Cherokee Bride, Seminole Chief,
Sure Thing, Daisy Dean,
Home, Our Pet,
Cream of the Crop.

CUT SMOKING.

Missouri Mild, German Cut,
Pioneer Choice, New Style.

In presenting our advertisement to a deserving public, we do so with the full assurance that our goods will have the closest

scrutiny and guarantee satisfaction in every case.

We would call attention to some of our deservedly popular Brands.

Our Sun Beam Fine Cut Chewing Tobacco, is manufactured from selected Kentucky leaf, of a bright golden color, long cut and free from shorts. Good body, fine flavor, and splendid chew, in a word, containing all the requisites of a first class chewing tobacco. In fact it has no superior and few equals. Try it. Put up in 10 lb. fancy buckets, 10 lb., 20 lb. and 40 lb. kegs and 60 lb. bbls., also in tin foil ½ gross boxes.

Killickinicks are put up in 2, 4, 8 and 16 oz. striped cloth sacks, with draw strings.

Smokers who desire a first class smoking tobacco, should ask for the delicious Sure Thing or Daisy Dean. Both have proven themselves very popular wherever the choicest and best are sought, Their popularity is owing to their being manufactured from the best selected sun cured Kentucky and Missouri leaf, and put up in the latest and best styles.

Goods sent to any part of the country per express, C. O. D. or otherwise, when we have satisfactory references.

Address all orders to

EVANS, BRO. & CO.,

710 N. Second St., - ST. LOUIS, Mo.

CHAS. P. WIGGINS,

EXCLUSIVE DEALER IN

BRADY'S FAMILY BITTERS,

Cocktail Bitters, Kentucky Schnapps, Cordials, &c.

DEPOT, 824 N. FOURTH STREET,

ST. LOUIS, MO.

Being personally acquainted with Mr. Brady, and knowing that he has devoted almost the whole of his life to the manufacture of Bitters, Schnapps and Cordials, and having used his goods for many years, we can most cordially recommend them to our many readers.

Manufactured at Louisville, Kentucky. Branch houses at Cincinnati and Chicago.

W. W. JUDY & CO.

221 NORTH THIRD STREET.

Opp. P. O. ST. LOUIS, MO.

GENERAL WESTERN AGENTS

FOR

J. F. MALLORY & CO.'S

BALTIMORE OYSTERS.

We are receiving daily by FAST EXPRESS, packed in ice, the different brands of the above Celebrated Oysters, thus enabling our customers to rely on their orders being filled with fresh stock. Our Oysters are put up expressly for our trade, carefully selected, and cans well filled.

All orders for our Oysters, Game, Fish, Foreign and Domestic Fruits, &c., promptly filled at lowest prices.

CATALOGUE AND PRICE-LIST
—OF—
BILLIARD
JENNY LIND, PIGEON HOLE,
AND PATENT
REVOLVING BILLIARD AND DINING
TABLES,
—AND—
Billiard Materials,
Manufactured, Imported and Sold by
J. M. Brunswick & Brother
111 N. Fifth Street.
ST. LOUIS, MO.

ESTABLISHED 1843.

BRANCH OFFICES AND FACTORIES:
Nos. 47 and 49 State Street, Chicago, Ill.
No. 8 West Sixth Street, Cincinnati, O.
48 St. Louis Street, New Orleans, La.

Having ample means and facilities at our command, enabling us to import all articles from their original sources in Europe, and paying no commissions or salaries to hirelings and runners for boasting up the qualities of our goods, we can afford to sell them at lower prices than any other first-class house.

To prevent inquiries, many of which reach us from time to time, we give below the requisite dimensions of a room for the various sized tables:

For table	5½	by	11	the room should be	16	by	22 feet.
"	5	by	10	" "	15½	by	21 "
"	4½	by	9	" "	15	by	20 "
"	4	by	8	" "	14	by	18½ "
"	3½	by	7	" "	13	by	17 "

This space should be clear of such obstructions as mantel-pieces, &c. The dimensions above given are those of the smallest room fit to hold the different sized tables, and allowing space for comfortable play.

We can furnish any number of Tables, of either fine Rosewood, Mahogony, Oak or Walnut, with Marble or Slate Beds, according to order. Each Table is furnished with sufficient Cloth to cover the same; one set Ivory Balls; twelve Cues; two Maces; one Bridge; fine Cue Rack; one set (200) Markers; one Cushion Screw Wrench, and Rules of the Game. Everything supplied is of the very best quality

We can make Tables of smaller sizes than those specified, to suit the dimensions of any

room. Second-hand Billiard Tables, with new equipments constantly on hand, at low prices. Large sized Tables cut down to any smaller size, and altered to Carom or four pocket.

"THE BILLIARD MIRROR,"

Issued monthly, and containing an epitome of all Billiard News, sent gratis on receipt of Post Office address

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REDUCED PRICE LIST

—OF—

Billiard Material.

TABLE FITTINGS.

Marble or Slate Beds, put on old Tables $75 00

New set of Rails, with Brunswick's Patent Combination Cushion, Pocket Irons and Pockets	110 00
New set Carom Rails, with latest Patent Cushions	110 00
Patent Combination Cushions, on old Rails, per set	60 00
Patent Combination Cushions put on old Rails, and altered from a 6 to a 4 pocket Carom	75 00
Six-pocket Cushion Rails altered to four-pocket, and covered with new cloth	28 00
Six-pocket Cushion Rails altered to Carom and covered with new cloth	45 00
Four-pocket Cushion Rails altered to Carom and covered with new cloth	40 00
Cushions covered with best cloth, per set	14 00
Cutting down Billiard Tables to any smaller size	50 00
Revarnishing Billiard Tables, each	10 00
Handles, with Pockets and Fringes, all complete, per set, (4)	10 00
Handles, without pockets, per set, (4)	5 00
Pockets, netted, with Rings, Fringe and Trimmings, per set	3 50
Bridge Hooks, per set	1 00
Metalic Chalk Cups, per set	1 00

BALLS.

BILLIARD BALLS.

2⅝ inch Billiard Balls, per set	$28 00
2½ " " " "	26 00

2 7-16 inch " " "	24 50
2⅜ " " " "	23 00
2 5-16 " " " "	19 00
2¼ " " " "	14 00
Turning and Coloring, "	2 00
Coloring, per set.	60

BAGATELLL BALLS.

2 inch Bagatelle Balls, per set.....	16 00
1⅞ " " " "	14 00

FIFTEEN-BALL POOL BALLS.

2⅜ inch Fifteen-ball Pool, per set....	75 00
2 5-16" " " "	62 00
2¼ " " " "	50 00
2 3-16" " " "	45 00
Rack and Triangle.....	5 00
Turning, Coloring and numbering, per set.....	12 00

SMALL POOL BALLS, ETC.

Small Pool Balls, Sixteen to a set, Ivory	3 50
" " " Twenty " "	4 50
Pool Boards, each.....	12 00
Leather Pool Bottles, each.....	1 50
Pool Pins, Wooden, per set.....	75
" " Ivory, "	3 50

Old Billiard Balls taken in exchange, and a liberal allowance made for them, according to size and condition.

CLOTH.

First quality, per yard	$10 00
Second quality, per yard	9 00
Third quality, per yard	8 00
Fourth quality, per yard	7 50
Bagatelle or Pigeon-Hole Cloth, per yard	5 00

It requires four yards of Cloth for the bed of a full sized Billiard Table, three and two-thirds for a second sized Table, and three and one-third yards for a third sized Table. One yard is sufficient to cover the Cushions of a table of any size.

MISCELLANEOUS ARTICLES.

Cues, fine Ash wood, well seasoned, various weights, per dozen	$ 6 50
Cues, fancy and inlaid, each $2 50 to	15 00
Self-adhesive Cue Leathers, per box	2 50
French Cue Leathers, No. 1, per box	2 00
French Cue Leathers, No. 2, per box	1 75
French Cue Leathers, small size, per box	1 50
Cue Cement, per stick	40
Cue Wafers, per box	25
Cue Cutters, new style, lately patented	2 25
Cue Trimmers, new style, each	3 00
Clamps for Leathering Cues, each	1 00
French Billiard Chalk, per gross	1 50
Markers, per set, (200)	5 50
Billiard Brushes, No. 1, each	2 50

Billiard Brushes, No. 2, each	2 00
Billiard Table Covers, Linen	7 00
Billiard Table Covers, Cambric	5 00
Green Court Plaster, per yard	2 25
Coloring for Billiard Balls, with full directions for use, per set	3 00

TEN-PIN BALLS.

9 inch, each	$5 25
8½ " "	4 75
8 " "	4 25
7½ " "	3 75
7 " "	3 25
6½ " "	3 00
6 " "	2 75
5½ " "	2 00
5 " "	2 00
4½ " "	1 50
4 " "	1 25
Ten-pins per set	$4 00 and 5 00
Ten-Pin Balls readjusted, each	.75 to 1 00

IMPORTANT TO CUSTOMERS.

Persons sending us tables to be cut down should send the entire table, and notify us immediately after shipment. When sending Cushions and Rails to be altered and repaired, it is essential, also, to send the Pocket Irons, as they are needed to find the size of the openings of pockets.

All packages sent to us should have the name and address of the owner plainly marked thereon.

The route by which goods are to be forwarded should be distinctly designated at the time of ordering.

All goods purchased of us will be packed with care; but we cannot be responsible for breakage or other injury after they are shipped by us in good order. The steamboat or railroad company whose receipts we will procure for the purchaser will then be responsible.

Our circular, containing designs and prices of the various styles of Billiard, Bagatelle and Jeny Lind Tables, and Cue Racks, will be sent on application.

☞ All the articles enumerated within are of the best quality—as we deal in no other—and customers sending us orders by mail may depend upon having them filled promptly, and with as much exactness as if they were personally present and made the selection.

NOTICE.

In ordering goods, please state that you order by list furnished in READY REFERENCE.